

CS aerotherm stepped into the commercial bakery equipment domain, in the year 1997, with a long-term technical collaboration with FN Aerotherm, Denmark to manufacture rotary-rack (B-900 and B-1300) and electrical deck-ovens and most advanced Diesel, Gas, Electric Rotary Rack ovens. Today our product range not only meets the demand of domestic clients but also find their way to highly satisfied clientele in countries of Indian sub continent, Middle East and Africa. For the expanding domestic and international client database, our brand 'CS Ovens' stands for quality, variety and dependability.



## **AUTOMATIC SHEETER**

This Fully Automatic Sheeter comes with a user-friendly touch screen. With its smart software, it simplifies programming. You can set up to 50 working programs and link several laminating cycles together in sequence. This sequential programming offers the possibility of setting starts, stops, increasing and decreasing the roller gap to meet specific needs without manual operation.

Conveyor belt speed can range from 20 to 100 cm/sec. Flour duster and "stress free" dough winder reduce working time further. This machine requires less space and can be set up on a table or a counter. It can be folded up and removed from the working space when the machine is not in use, thus saving on vital working space. It is extremely useful for Puff and Khari.



Details	Specifications
Model	Industrial Smart-6514
Automatic Flour Duster	Yes
Automatic Dough Winder	Yes
Program Settings (No.s)	50
Conveyor Running Speed (cm / sec)	20 - 85
Installed Power (KW / HP)	1.5/2
Voltage and Phase (Volts / Phase / Hertz)	415/3/50
Conveyor Dimensions (L x W) in mm / inches	1400 x 645 / 56 x 26
Working Dimensions (L x W x H) in mm / inches	3528 x 1210 x 1318 / 139 x 48 x 52
Weight (Kgs)	490





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